

BAR TAPAS

4pm-6pm Monday-Sunday • 10pm-12am Fridays & Saturdays

\$1 PINTXOS

Pintxos: [peen-chōs] the bite sized tapas popular in the bars of Northern Spain. Available by the platter (all six) or individually.

chorizo-wrapped medjool date & manchego
dátil con chorizo y manchego

ahi tuna poached in olive oil on avocado toast
atún con aguacate

goat cheese croqueta
croqueta de queso de cabra

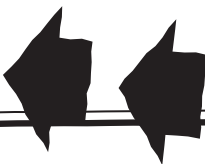
short rib-stuffed piquillo pepper
piquillo relleno con costillas de buey

padrón pepper, olive cream cheese & pimento
pimiento de padrón con queso de aceituna y piquillo

mushroom & rice croqueta
croqueta de champiñones y arroz

PINTXOS PLATTER

ALL SIX PINTXOS 6.00



\$3 TAPAS

garlic potato salad
ensalada de patatas con alioli

chicken & ham croquetas
croquetas de pollo y jamón

house marinated spanish olives
aceitunas aliñadas

vegetable & bean soup, parsley-almond picada
sopa de verduras y alubias con almendras molidas

grilled squid with olive oil & garlic
calamares a la plancha

rainbow chard stuffed with spinach, raisins & nuts
hojas de acelga, espinaca, pasas y piñones

roast dates with bacon & apple vinaigrette
dátiles con tocino

roasted chicken empanada
empanada de pollo

meatballs with sherry tomato sauce
albondigas al jerez

spicy potatoes with tomato alioli
patatas bravas



CAFE BA·BA·REBA!

TAPAS, PINTXOS & PAELLA

Visit us for our tapas-style brunch
Saturdays & Sundays from 10am - 3pm